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VIDEO RECIPES with Chef John

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Dutch Babies – Almost as Easy to Make as Real Babies!



I had my first "Dutch Baby" in Chicago a few years ago, and have wanted to do a video on them ever since. I've always been fascinated by how many different breakfast foods you can create using just milk, eggs, and flour; and this is one of the more interesting examples. Especially considering the unusual, and borderline disturbing name.

Sometimes called "German pancakes," these have very little to do with Germany, and nothing to do with the Dutch. Apparently they were invented by German immigrants who were referred to as "Dutch;" a corruption of the word "*deutsch*." So, save your emails saying they don't have these in Germany or the Netherlands. We know.

As I mentioned briefly in the video, I like to use a little less batter than many recipes call for. I think this provides the best crispy-to-custardy ratio. I topped mine with butter, lemon, and powdered sugar, but any and all traditional pancake toppings will work wonderfully. I hope you give these beautiful 'babies' a try soon. Enjoy!



Dutch Baby Recipe - How to Make Dutch Babies - German P...



Ingredients for 4 small or 2 large portions:
3 large room temperature eggs

2/3 cup room temperature milk
packed 1/2 cup flour (really pack the measuring cup firmly with flour)
1/4 tsp vanilla extract
1/4 tsp salt
3 tbsp clarified butter
- Bake at 425 F. 20-25 min
* garnish with melted butter, fresh lemon juice (Meyer if you can find it), and powdered sugar.



Posted by Chef John at [12:34 PM](#)



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83 comments:

mg said...

It is actually a very German recipe. I am German and that's exactly how I learned how to make an omelette back then. Eggs, milk, flour, salt. But then we cooked it just like an omelette, i.e. we didn't put it in the oven but kept it on the stove top. We call it either Eieromelett or Eierpfannkuchen.

October 15, 2014 at 1:09 PM



rancholyn said...

OMG...totally yummy looking...curious, why clarified butter? Thanks for another winner recipe..

October 15, 2014 at 2:20 PM



Unknown said...

This is almost identical to what Swedes refer to as an 'oven pancake'. My grandmother used to make these to use up milk that was on the verge of spoiling. Sure brings back memories. I used to smother mine in strawberry jam because I hated pancakes as a kid.

October 15, 2014 at 2:54 PM

Rosalie Lingo said...

So when I poured the clarified butter into the pan, I apparently hit the smoke point and had a small kitchen fire. Uh oh.

October 15, 2014 at 3:00 PM

Chef John said...

rancholyn, the milk solids can burn at these temps and give the pancake an off flavor.

October 15, 2014 at 3:21 PM



ScienceSusan said...

That's Yorkshire pudding, but not cooked in the roast drippings. I'd let the batter fester on the counter for a coupla hours.

October 15, 2014 at 4:24 PM



philogaia said...